



Sticky Rice Cakes

This recipe combines traditional sticky rice which is made for Ch'usok (Korean Thanksgiving) with modern cake mix crumbs for an east meets west flavor. While many Koreans make the cake crumbs themselves with cake made from a mix, this version uses store bought pound cake as a substitute. You can use crumbs from any cake you may have on hand. Sweet rice flour can be purchased in Asian markets.

Prep Time: 1 hour

Cook Time: 5 minutes

Total Time: 1 hour and 5 minutes

Ingredients↓

- 1 half prepared pound cake loaf
- 1 cup sweet rice flour
- 2 tablespoon of sugar
- ½ teaspoon of salt, plus a pinch
- 2 cups water
- ⅓ cup walnuts, chopped
- ⅓ cup honey

Equipment↓

- Knife
- Three bowls (one microwaveable)
- Measuring cups
- Mixing spoon
- Plastic wrap
- Food processor (if possible)
- Fork

Directions↓

- 1 In a microwavable bowl, mix the sweet rice flour, salt (½ teaspoon) and sugar.
- 2 Add the water and stir for about 5 minutes or until the batter is completely smooth.
- 3 Cover the bowl and microwave for 3 to 6 minutes or until the batter is the consistency of bread dough.
- 4 Knead with a fork to even out the consistency of the dough. Stir in walnuts.
- 5 Use fingers, or a food processor to crumble the cake into small pieces in a small bowl.
- 6 In another bowl, mix the water and a pinch of salt. Dip your fingertips into water.
- 7 Pinch off small pieces of dough and roll into balls.
- 8 Roll dough balls in honey and then in cake crumbs.
- 9 Serve on a platter.